



Private Events Prix-Fixe Lunch Menu
(Choose 3 Items From Each Category)

Appetizers

Shrimp Cocktail

Traditional Cocktail Sauce

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Arugula, Pear, Endive Salad

Vermont Jasper Hill Raw Milk Blue, Fresh Walnuts, Pomegranate-Mustard Vinaigrette

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Caesar Salad

Hearts of Romaine

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Parsnip Veloute

Shrimp, Lemongrass and Ginger

Entrées

Braised Shortrib Sandwich with Horseradish Aioli

Blue Cheese and Sweet Potato Fries

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Organic Fettuccini Pasta with Sautéed Baby Shrimp

Slow Roasted Tomatoes, Artichokes, Parmesan Crostini

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Pan-Seared Wild King Salmon

Stewed Endives with North Fork Pears, Béarnaise-Pickled Shallots, Buttermilk Potato Puree

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Pan-Seared Lemon-Marinaded Free-Range Chicken Breast

Orzo, White Balsamic-Roasted Vegetables, Green Herb Salad, Chicken Demi

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(\$5 Supplement)

Grilled Petit Filet Mignon

Boursin Cheese-Mashed Potatoes, Organic Vegetable Skewer, Shallot Demi

Desserts

Pear Tart

Poached Pear Baked in Buttery Biscuit, Chestnut Cream, Cassis Sorbet, Candied Chestnuts

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Organic Crème Brulee

Orange Five-Spice Chantilly

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Hazelnut Torte

Bittersweet Chocolate Ganache, Hazelnut Biscuit and Milk Chocolate Chantilly served with Salted Caramel Ice Cream

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Trio of Sorbets

Coffee & Tea Included

Packages Are Available For Parties Of 12 Or More
Menus Are Subject To Last Minute Changes